



# Ypsi Mix

312 N River Street, Ypsilanti MI

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www.ypsifoodcoop.org

## Michigan: The Great Wine State

—By Joe Montgomery, Beer/Wine Buyer



Like our River Street Bakery bread, which is made using unique local strains of wild yeast, all wines have unique characteristics resulting from the areas where the grapes are grown. Michigan wines and California wines, therefore, will have different, and distinctive flavors, as will wines from the Lake Michigan shore and Old Mission Peninsula, and even wines from different vineyards in the same region. That is why the Co-op has always carried Michigan wines: not just to support our

economy (though that's important, too!) but to provide a sampling of the amazing flavors Michigan's soils and microclimates have to offer.

As we continue to expand our beer and wine selections, we will be focusing more and more on Michigan wines. Unfortunately, Michigan wines have a bit of a bad reputation. A few of the YFC staff took a Michigan Wines class at Washtenaw Community College to find out why that is and to sample some of the fantastic wines coming out of Michigan these days. Presented by David Creighton, who is retired from the Michigan Wine Council, we learned about the history of

wine in the United States and Michigan, as well as tips for tasting and describing wines.

Production of grapes for wine began along Lake Erie in Monroe County, although wine was also produced in Fort Detroit. The lake effect on the fruit trees and vines makes Michigan a great place to produce wine and, with 3,288 miles of coastline, there are plenty of meso-climates to take advantage of. Michigan used to be in the top three wine-producing states in the country before prohibition. Even into the 1950s, 80% of the wine sold in Michigan was grown here. We made sweet wines from Concord and Catawba grapes,

(Continued on page 2)

### INSIDE:

Serve on the Co-op Board	2
Help out YFC	3
Circle Pines Coop	3
A Great Day 2013	4
Peek @ Produce	4
Birthday Report	5
Events	5

## Annual General Membership Meeting

Each year, we have an opportunity to attend the Co-op Annual Meeting to meet and greet, socialize, offer our opinions, cast a vote, influence the Co-op's direction, eat great food, catch up on Co-op news, and help build the community.

This year, much is happening with the Co-op that will affect us all in days to come. Consider the following questions:

Are sales continuing to grow at a rapid rate? How is the store expansion going? What's happening with the bees in Honeybee Alley? Who are those new faces at the check out counter? And what's the news with the Co-op deli and the River Street Bakery? All these questions will be answered at our Annual Meeting, potluck dinner, and Board election.

This year, local vendors Unity Vibrations and Northville Winery, will be present to offer a special tasting after dinner!

Suggested donation: bring a dish to pass (or, if unable, a \$5 donation).

We look forward to seeing you at the Ladies Literary Club at 6:00 pm on Thursday, May 24, 2012.

## Michigan Wine, continued from front page

both native to the U.S. However, beginning in the '50s, Americans began to prefer drier wines made from the European wine grape, *V. vinifera* and its varieties—Pinot Noir, Cabernet Sauvignon, Chardonnay, etc. Michigan's wine production plummeted from twelve million liters per year to around one million in the '90s, with only a few vineyards remaining.

Starting in the '60s, though, vineyards such as Tabor Hill and Chateau Grand Traverse began experimenting with European grapes. The techniques developed by these pioneers are now being practiced throughout the state. Michigan vineyards have begun producing world-

class wines. Our production is now up to around 4 million liters, representing 6-7% of the state's wine market. Michigan wines



are the fastest growing segment of our own Michigan wine market. Today there are ninety two wineries in Michigan, and most of that wine is sold in Michigan... there is not enough to export out of state!

According to David, "there are some pretty darn good wines out there, and the mid price range wines are really good... no need to spend a lot on a bottle."

We at the Co-op are proud to have supported Michigan vineyards since we first got our beer and wine license in 2008. We will continue to provide organic, biodynamic and sustainably-produced wines from elsewhere. But after tasting some of the best wines we've ever had, made right here in Michigan, we are excited to expand our selection of Michigan wines. You can look forward to new wines in the months ahead and try some of the award-winning Michigan wines we already carry while you're waiting!

## To Serve Your Co-op on the Board

There's a special way you can help out the Ypsi Food Co-op: serving on the Board of Directors. The Board sets long-term goals and policies for the Co-op and works regularly with our staff and general manager to ensure that the Co-op's health, stability, and service to our member-owners and community is in top-notch shape. If you want to help out and you are willing to work with others, are able to compromise, and can respect the diversity of the entire membership of the Co-op, running for a seat on the Board of Directors may be for you. To run, you must:

- Be a member-owner of the Ypsilanti Food Co-op
- Support the principals of consumer cooperation and the role of consumer cooperatives as alternative economic, political and social institutions by: participating in general membership meetings, volunteering at the store or on co-op committees, or shopping at the co-op on a regular basis
- Understand basic accounting principles and the financial structure of the Co-op and be willing to attend and

participate in education sessions in order to better understand your Board role and responsibilities

- Be committed to attend regular and special Board meetings
- Be committed to attend special events at the Co-op, as well as local, regional, state and national cooperative conferences and workshops

While some of that may sound intimidating, what it really boils down to is the willingness to dedicate time and effort to helping YFC thrive. Everything else you learn on the fly!

Serving on the board of directors is a fun and rewarding way of helping the Co-op.

If you are interested in running, stop by the Co-op and pick up a nominee questionnaire, and return it to the store by May 17.

Voting will occur at our Annual Meeting on 5/24/12 and, this year, several seats are up for election. Individuals with occupational



backgrounds in law, business, finance, grocery, retail, board structures or government are highly desirable, but we need a wide variety of experiences and every member-owner should consider running.

For more information, contact our general manager, Corinne at 483-1354, or Board members Mike Gelletly (734-483-5458) and Karin Keim (734-455-3914 or [karinkeim@excite.com](mailto:karinkeim@excite.com)). (Any board member will be happy to talk to you about serving, but Mike and Karin are members of the official nominating committee.)



**Celebrate  
Michigan Wines  
& Craft Brews!  
May is  
Michigan Wine  
Month!**

*In 2012,  
in honor of the  
United Nations  
International Year  
of the Cooperative,  
we will highlight  
area coops  
occasionally*

## Northville Winery + Unity Vibrations = Delight!

The Co-op carries local brews of all sorts and regularly holds tastings. The Annual Meeting on May 24th will be another tasting opportunity!

Northville wines start with high quality raw juice, and ferment into excellent, smooth, low sulfite premium wines that are comparable to much costlier commercial wines. They do not add perfumes or pheromones, sugar or anything else to trick your nose or palate. Wines are made with juices alive with the tastes of their home vineyard! Northville boasts that they are



an affordable luxury. They specialize in helping their customers bottle and label their own wine in their private fermenting room. Northville Winery also offers private wine parties and tastings.

Unity Vibration kombucha is brewed traditionally in a natural fermentation process. Thus it contains up to 1.5% alcohol by volume and is legally classified as a beer. Each premium batch is hand-made, artisan brewed, and infused with healthy, fresh and organic ingredients including 1/4 cup raw organic fruit juice per bottle (for flavored varieties). All Unity Vibrations kombucha drinks are raw, living, and unpasteurized.

We look forward to trying their newest offerings on 5/24.

## Can you help your Co-op?

Volunteers are needed on Saturday May 19 from 9AM to noon to plant window boxes for the Co-op. There will also be some overall sprucing up of the garden areas around the store, as well as in the Honeybee Alley. Want to give us a hand?

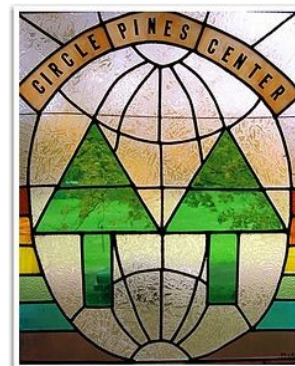
You can find suggestions and learn more about volunteering at YFC on our website at <http://ypsifoodcoop.org/content/volunteering>. You can also download volunteer forms. Forms can also be requested from a coordinator when you're in the Co-op.

## Circle Pines Center in SW Michigan

Circle Pines Center in Delton Michigan began as part of the Ashland Folk School in the 1930s. They wanted to ensure that there would always be a place for cooperators to gather. In 1940 the Stewart Farm was purchased and, by the next year, people were able to gather at their own cooperatively-governed Center. Their purpose was to become a center for cooperative culture, to carry out education through demonstration. The mission today is

what it was then, to show the "superior advantages of cooperation as a way of life."

In the 40's and 50's, Circle Pines flourished as a folk school and family camp. In the 60's and 70's, many members were involved in the Civil Rights Movement, Vietnam War, anti-nuclear, and peace movements. Today's Circle Piners are active in many areas, including the movement for a safer food system and the natural environment.



Learn more about the camp at <http://www.circlepinescenter.org/>



# A Day at the Co-op, May 2013

—By Corinne Sikorski, general manager

**To learn how the Co-op will achieve this vision, please attend the General Membership Meeting or read the Annual Report. The expansion is an ongoing process, so watch our website for updates!**

It's a warm spring day in the *Co-op Annex*... a simple seating area with enough tables and chairs to satisfy a good group of the breakfast, lunch and dinner crowds...

Sitting in the *Annex*, customers are able to avoid the happy chaos of shoppers and staff. It is a relaxing place to check out the happenings on the bulletin board, or use your computer with the Co-op's WiFi, or chat with friends and neighbors, or a member of the staff. Ahhhh... a place with walls of brick one hundred and seventy years old... A place that is owned by hundreds of us, who are the member owners of YFC... A place where great food is available to eat in or take out...

Hot coffee and a variety of sweets are available in the *Co-op Annex*, and a bowl of oatmeal or a toasted bagel can be had... One can get service at the counter in the Bakery, where picking just one of the scrumptious fresh pastries is no easy task! Maybe a fresh fruit cup would be a healthier choice... maybe Michigan peaches and blueberries with the Thomas Creamery yogurt, topped with our River Street Granola. But then, which granola should you choose?

Local and organic food is available all day! Hot selections made with love, by service-oriented staff who love to cook. The Co-op offers creative soups, dinner entrees, sometimes tamales, and the Bakery's own hearty pot pies. Pizza nights

are a favorite. Choosing toppings and watching it bake in the brick oven right before your eyes makes it even more special. The oven is in full view of customers coming in from the store, enticing everyone with delicious aromas...

Choices of pies, cakes (whole or pieces), deli sandwiches, tasty soups and salads, olives in bulk, local artisan cheeses and candies are available in abundance — and in vegan, vegetarian, gluten-free, and sugar-free, along with more traditional options like ham & swiss on rye.

You can choose your River Street bread from the shelves in front of the brick oven... and whether you would like your loaf sliced, or just take it home in a nice brown wrap...

Another great day at the Co-op!



## A Peek at Produce

—By Jen Whaley, YFC produce manager

Before you head to the garden-supply or big-box store, check out the Co-op's selection of organic seeds and locally-grown seedlings from Goetz Farm (Riga, MI), as well as perennials like asparagus, shallots, raspberries, and grape vines.

If you've never grown anything before, why not make this the year to give it a try? First, pick a sunny spot

(minimum six hours of direct sun) in your yard or on a patio and enrich your soil (or fill pots) with good-quality compost. Cool-weather crops such as peas, lettuce, carrots, radishes, and cole crops (cabbage, broccoli, kale) can be sown in Michigan as early as 6 weeks before the average last frost (around May 1st here in zone 6a). For warm-

weather crops — tomatoes, peppers, cucumbers, beans, squash — wait until after all danger of frost has passed.

If you have any questions, the Co-op staff has many seasoned gardeners who are happy to help. Other local resources include the County Extension office and Growing Hope. Happy growing!



# Ypsi Food Co-op Birthday Report

We had a great turnout for YFC's 37th birthday party on April 11. Many dozens of friends signed our big blue birthday card. We had spicy Mexican Chocolate cake from the Bakery and homemade ice cream to celebrate.

We were especially grateful to host our Ypsilanti mayor, Paul Schreiber (right), who presented the Co-op with a special resolution honoring YFC and proclaiming 2012 the YPSILANTI YEAR OF THE COOPERATIVE.

The text of the resolution follows.

Resolved by the council of the city of Ypsilanti:

WHEREAS, on April 11, 1975, members formed a not-for-profit corporation under the laws of the State of Michigan, called the "Ypsilanti Cooperative Initiative"; and

WHEREAS, a new location was sought and in February 1984, the Co-op moved to 312 North River Street, an historic building in Ypsilanti's Depot Town, which

was purchased by the Mill Works Partnership in 1986; and  
WHEREAS, the cooperative expanded into the adjoining storefronts of the Mill Works



Building, undergoing continuous additions and renovations, including taking over the Depot Town Sourdough Community Bakery and successfully running it as the River Street Bakery since 2005; and  
WHEREAS, in the winter of 2010-11 staff offices were moved into a vacated second

floor space to allow the Co-op to expand again into the entire ground-floor footprint of the Mill Works Building; and

WHEREAS, the Ypsilanti Food Co-op has celebrated 37 years of providing local, organic, and fairly-produced food to the Ypsilanti Community; and  
WHEREAS, the United Nations has declared 2012 the International Year of the Cooperative;

NOW THEREFORE BE IT RESOLVED THAT the Ypsilanti City Council declares 2012 the Ypsilanti Year of the Cooperative, recognizing the Ypsilanti Food Coop as a successful coop.

Our general manager, Corinne Sikorski, accepted the resolution on behalf of the membership, with thanks. It's gratifying that the City recognizes YFC as one of the most thriving businesses in Ypsilanti.



## Friday May 11, Potluck 6pm, Film 7:00pm

**Film: "Grown In Detroit" at downtown Ypsi Library, 229 W Michigan Ave, Ypsi**

Immediately following the 6pm Growing Hope Community Potluck—bring a dish to pass! Part of the Sustainability Film Series co-sponsored by YFC, Growing Hope, Ypsi District Library and Transition Ypsi, *Grown In Detroit* focuses on the urban gardening and entrepreneurial efforts of the mainly African-American, pregnant and parenting teenage students of the Catherine Ferguson Academy.

## Saturday May 19, 9 - noon

**Ypsi PRIDE, at the Co-op**

Volunteers needed to help spruce up outdoor spaces and plant the window boxes at the Ypsi Food Co-op.

## Monday May 21 6:00-6:45pm

**New Member Orientation, at the Coop**

"Get to Know Your Co-op!" with a short slide show and a tour of the Food Co-op. Especially intended for new members but all

are invited. You receive a 12% grocery discount for attending.

## Thurs May 24, 6pm

**Co-op Annual Meeting at Ladies Literary Club, 218 N Washington, Ypsi**

All member/owners and shoppers are invited. **Please bring a dish to pass** (or, if unable, a \$5 donation). We'll be tasting a variety of local brews from Unity Vibrations and Northville winery afterwards!

## Saturday May 26, 11am

**Calder Dairy Tour!**

Join Co-op members, shoppers, and staff as we visit one of our favorite local dairies and meet some cows! Children are welcome. Contact the store for complete details, including cost, and to sign up. (RSVP by 5/24/12 to [lisa@ypsifoodcoop.org](mailto:lisa@ypsifoodcoop.org) or 483-1520.)

## Monday May 28, Memorial Day

**YFC will be open from 9 am—3 pm**

# May Events

## Ypsilanti Food Co-op

### General Manager

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### Special Thanks to:

*Jen Whaley, Joe Montgomery  
and all our coordinators,  
volunteers and members*

### Printer

*Standard Printing, Ypsilanti, MI  
Printed on 100% recycled paper  
from the French Paper Company  
of Niles, MI*

# Fair Trade Flowers

Fair Trade cut flowers will be available at the Ypsi Food Co-op for Mother's Day! In addition to cut flowers, we also will be offering potted Gerbera daisies and miniature potted roses.

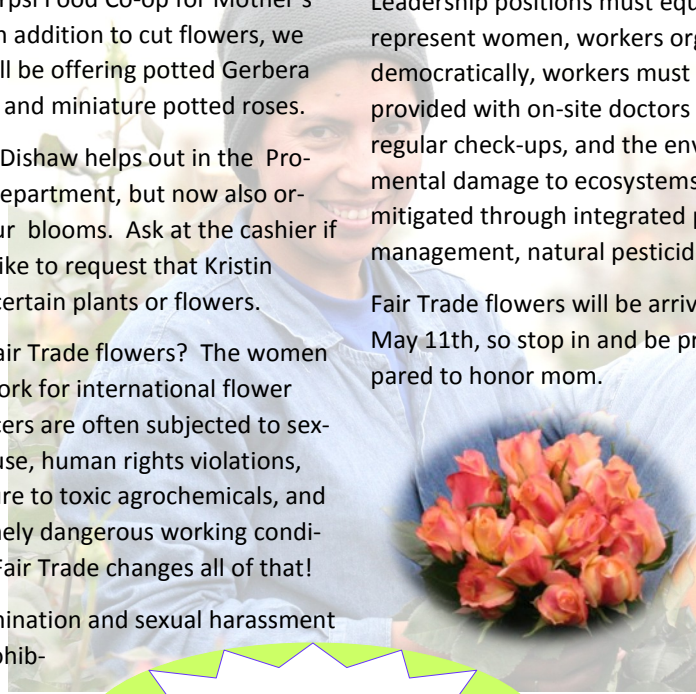
Kristin Dishaw helps out in the Produce Department, but now also orders our blooms. Ask at the cashier if you'd like to request that Kristin order certain plants or flowers.

Why Fair Trade flowers? The women who work for international flower producers are often subjected to sexual abuse, human rights violations, exposure to toxic agrochemicals, and extremely dangerous working conditions. Fair Trade changes all of that!

Discrimination and sexual harassment are prohib-

ited on Fair Trade Certified farms. Leadership positions must equally represent women, workers organize democratically, workers must be provided with on-site doctors and regular check-ups, and the environmental damage to ecosystems is mitigated through integrated pest management, natural pesticides, etc.

Fair Trade flowers will be arriving on May 11th, so stop in and be prepared to honor mom.



**On Facebook? "Like" the  
Ypsilanti Food Co-op!**

